

L.A.S.



VINO

## 2020 L.A.S. Vino Albino PNO

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JSI

Most wines begin with a grape varietal or vineyard, with this wine we started with an idea. How can we create strawberries and cream in a glass? We read books on the different varieties, their aromas and characters. We found that if pinot noir was picked early, aromas of strawberries would shine in the glass. Chardonnay can give traits of butter and cream with a malolactic fermentation and stirring of the lees. The first year the wine was made we whole bunch pressed the pinot noir in the exact same way we would chardonnay, and the resulting wine was not rose as expected but white. The Albino PNO was born. Every year the wine is slightly different; in hue, texture and style. The years are like chapters of the same book; the characters remain the same but there is a new story to tell, the characters develop and grow, moving the story forward with time.

The Pinot Noir and Chardonnay vineyard is situated three kilometers from the Indian ocean on a gentle north facing slope that flows into dam. It's one of the last vineyards in Margaret River that contain Pinot Noir. The vineyard doesn't use herbicides and pesticides and contains a healthy amount of native plants in the midrow which protude up in the vine. The soil is gravelly loam with a little bit more loam than gravel.

The fruit was hand picked and tasted incredible with barely anything removed when bunch and berry sorting. The majority of this wine (80%) is pinot noir, whole bunch pressed, naturally fermented in older oak barrels, left to go through a partial malolactic fermentation and then matured for 10 months with fortnightly lees stirring. The chardonnay was whole bunch pressed naturally fermented and went through a full malolactic fermentation with regular lees stirring.

In comparison with other years the wine is lighter in colour and lower in alcohol, yet has body and balance through secondary ferment, regular lees stirring and the addition of Chardonnay (20%). Lifted aromas of strawberries, rockmelon and cream.

### Winemaking Notes:

The fruit was hand picked, chilled overnight and hand sorted prior to being lightly cold pressed as whole bunches, very gently over a few hours. The juice was left to naturally settle prior to a wild fermentation in french barriques. The Chardonnay and Pinot Noir were fermented and matured seperately. The wine went through a full secondary fermentation with fortnightly lees stirring prior to being bottled with no fining and a light filtration.

Varieties : Pinot Noir (80%) and Chardonnay (20%)

Vineyards: Willyabrup, Margaret River

Soil: Gravelly loam

Maturation: 10 months in barrique

Closure: Diam Cork



1/3 LOTTERY WINNER



1/3 MATISSE



1/3 MICRO BIOLOGY

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